family & consumer sciences

Pre-School Pages

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Pumpkin Pie in a Bag

Turkey Craft

Ingredients for 2 kids

- quart-size zip freezer bags
- ½ cup milk
- 2 T canned pumpkin
- dash cinnamon
- dash ginger or pumpkin pie spice
- 1 T pudding mix*
- premade graham cracker crusts ginger snaps or graham crackers
- * The mix should have the consistency of pudding. If it is too runny, add pudding mix. If it is too thick, add milk.

Instructions

- 1. Combine the milk and instant pudding in the bag.
- 2. Remove the air from the bag and seal it.
- 3. Squeeze and knead with hands until the mixture is blended—about one minute.
- 4. Add the pumpkin & spice
- 5. Remove the air, and seal the bag.
- 6. Squeeze and knead with hands until blended—about two minutes.
- 7. Cut the corner of the bag, and squeeze pie filling into crusts.
- 8. Garnish with whipped topping.

Items Needed

- white paper plate
- scissors
- construction paper (brown, red & orange)
- googly eyes
- sponges
- paint

Cut sponges into strips or use foam brushes.

Place different colors of paint on a paper plate.

Cut a turkey head out of the brown paper, a beak from orange & a gobbler from the red.

Using the sponges "sponge paint" the entire paper plate.

Glue the turkey head in the center of the plate with the edge along the bottom edge of the plate.

Glue on the eyes, beak and gobbler.



Turkey Safety

Be sure to wash your hands before and after each time you handle the raw turkey.

When defrosting the turkey in the refrigerator, place it on a large tray or plate to contain any leakage. Make sure it is on the bottom shelf to ensure it does not cross contaminate other dishes.

If stuffing the turkey, wait to add the stuffing until right before you put it in the oven. Doing this the night before can increase the spread of bacteria to the stuffing.

Cook turkey (and stuffing inside) to and internal temperature of 165 degrees F. Use a meat thermometer to check for temp.

Do not let your turkey or any left overs sit out for more than 2 hours after serving. Put leftovers straight into the fridge or freezer.

How much turkey do I need?

Allow for about 1 1/2 pounds of raw turkey per person. This will be about 10 ounces after cooking, enough for a filling meal and left

overs!

How do I defrost (thaw) a turkey?
The refrigerator is the best place to thaw your turkey. To safely thaw, you must plan ahead.
Set aside one day (24 hours) for every 5 lbs of turkey weight.

8-10 lbs - 1-2 days

12-16 lbs – 2-3 days

16-20 lbs – 3-4 days

20-24 lbs – 4-5 days

24-28 lbs - 5-6 days

Once thawed, the turkey can remain in the fridge for 1-2 days, but it is better if cooked right away







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With gratitude,

Denie Woly

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